



A PUBLICATION OF THE NORTH AMERICAN MYCOLOGICAL ASSOCIATION

The Mycophile Quarterly

OCTOBER NOVEMBER DECEMBER 2025

HOLIDAY GIFT Guide

2026 NAMA FORAYS!

SHARED PURPOSE
IN A SACRED LAND

PSILOCYBIN MUSHROOMS IN
THEIR NATURAL HABITATS





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Visit www.namycology.org or email Luke Smithson
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Archive Copies
of the newsletter are available in the Publications section of the NAMA website, www.namycology.org

Content
Please contact Mycophile@namycology.org with your article proposals and ideas. We'll get you published!

Submissions
Submissions must be received in editable-document format (do not send pdfs), with photos attached separately (not embedded) and photo credits provided.



NAMA

Toadstool Picker's Review

Kristen and I wish to offer you Season's Greetings!

photo: Bruch Reed



Hopefully you are wrapping up the holiday seasons and finding great mushroom-themed gifts for your friends and loved ones. And maybe you have a few on your list too?

Don't forget that a NAMA membership is a thoughtful gift you can give to almost any fellow mycoenthusiast!

If you are like me, the winter months are difficult, with short days and few mushrooms. NAMA's 2026 webinar schedule may be just the ticket. With over a dozen fun and educational sessions planned in the first part of 2026, I am sure we have something to help you shake off winter doldrums. Sign up for one with a friend.

If you are looking for more than a digital connection, register for an upcoming foray. NAMA's Foray Committee is busy planning forays across the North American continent for 2026 and beyond. Our forays are full of food, camaraderie, education and... mushrooms. Is there a better way to make new friends with like-minded people and spread your fungal wings? Get involved!

But most of all, please treat the people around you with kindness and generosity. Spend time with your family and friends. Honestly, that is the best gift you can give yourself. Happy Holidays. 🍄

Trent Blizzard

Trent Blizzard
President



NAMA News

Learn about all the
Happenings in and
around NAMA.

NAMA Seeks Communications Director

NAMA FIRST VICE PRESIDENT DAVE LAYTON AND EXECUTIVE COMMITTEE MEMBER ROBERT COURTEAU

- **Position title:** NAMA Communications Manager
- **Location:** Remote
- **Hours:** Part-time
- **Reports to:** NAMA President and Chief Operating Officer
- **Monthly stipend:** \$600
- **Application date:** January 31, 2026



Position Overview:

We are seeking a highly motivated, creative, and experienced Communications Manager to be a project manager of NAMA's communications efforts. This individual will oversee and coordinate content creation, media relations, social media and community engagement with the NAMA team and across all communication channels.

NAMA now has 16 committees creating content and managing events that need to be communicated with our members and the wider world. Through a myriad of channels like our website, newsletters, email, social media and print, all managed

by different individuals, we seek someone to help coordinate the efficient flow of content throughout these various channels.



Key responsibilities will include coordinating communication strategies, content creation and editing, oversight of social media and digital presence, community engagement and event promotion, branding and public relations, some administrative duties.

In terms of experience, we are looking for a facile communicator with a background in media

relations or public relations, with a preference for experience in environmental, scientific or nonprofit sectors. Skills should include executing communications strategies that have successfully increased organizational visibility and engagement, exceptional written and verbal communication skills with the ability to simplify complex ideas for diverse audiences, strong organizational skills, detail orientation and an ability to work collaboratively. NAMA is an equal-opportunity employer and encourages applicants from diverse backgrounds to apply.

Skills and Abilities:

- Exceptional written and verbal communication skills with the ability to simplify complex ideas for diverse audiences
- Ability to work independently, manage multiple projects and meet deadlines in a dynamic environment
- Strong organizational skills and ability to prioritize tasks effectively
- This person must be detail oriented and a good project manager
- Creative, resourceful and proactive, with a strong sense of initiative
- Excellent interpersonal skills with the ability to work collaboratively with diverse teams, stakeholders and members
- A positive and professional demeanor, with the ability to serve as a representative of NAMA

Communications Strategy:

- Implement the strategic communications plan that supports NAMA's mission, goals and programs
- Ensure alignment of messaging with NAMA's mission and values while reaching diverse audiences, including mycologists, fungi enthusiasts, researchers and the general public

Content Creation and Editing:

- Coordinate content from our various committees and stakeholders and help disseminate it, in an organized fashion across our various platforms, including newsletters, social media, blog posts and website updates

Social Media and Digital Presence:

- Coordinate with the NAMA Committees to deliver content to the Marketing and Web Committee to disseminate to NAMA's social media accounts via our social media account managers
- Coordinate and execute social media campaigns that highlight key initiatives, events and educational resources



Community Engagement and Event Promotion:

- Foster relationships with NAMA members, partners, volunteers and other stakeholders to strengthen community engagement
- Help channel managers promote NAMA's events, both digital and live, through digital campaigns, publications and social media

Branding and Public Relations:

- Maintain consistency in NAMA's brand identity across all communication channels, ensuring alignment with the organization's values and mission.
- Monitor public perceptions of NAMA; use our channels to actively measure satisfaction and seek feedback

Administrative Duties:

- Attend relevant meetings and events, including committee meetings, executive meetings and planning sessions
- Maintain an event and publishing calendar for events like forays, webinars, book clubs and publication dates
- Maintain and update processes and best practices that describe and illustrate our communication tactics and strategies.
- Work with the appropriate channel manager to track and report on the effectiveness of communications efforts, including social media metrics, website traffic, and email engagement. Adjust processes as necessary to achieve long-term goals

Experience:

- Experience in communications, media relations, or public relations, with a preference for experience in environmental, scientific or nonprofit sectors.
- Proven skills executing communications strategies that have successfully increased organizational visibility and engagement.





Knowledge and Interest in Mycology:

- A strong passion for mycology, fungi conservation and the ecological importance of fungi
- Familiarity with mycological terminology, research and trends preferred but not required

Desirable Qualifications:

- Experience in nonprofit or environmental organizations
- Knowledge of event planning and experience promoting and managing events (conferences, workshops, webinars)
- Fluency in additional languages (Spanish or French) is a plus

How to Apply:

Interested candidates should submit the following by January 31, 2026:

- A current resume or CV
- A cover letter detailing relevant experience and why you are passionate about supporting the mission of NAMA 



Please send applications via email to
NAMA First Vice President Dave Layton at vp1@namyco.org.

Save These Dates for 2026 NAMA Forays!

CULINARY ARTS COMMITTEE CHAIR JULIE SCHREIBER, NAMA_MX26 EVENT ORGANIZERS ZACHARY AND KIMBERLY HUNTER, FORAY COMMITTEE CHAIR KEN BUEGELEISEN

Similkameen Valley Foray & Feast

- June 1 to 4 (YES, that's Monday/Tuesday/Wednesday/Thursday!)
- Manning Park, British Columbia, Canada
- Chef Julie Schreiber, NAMA Culinary Arts Committee Chair, Robert Courteau, NAMA Second Vice President

Save the date for the **Similkameen Valley Foray & Feast**, the upcoming North American Mycological Society (NAMA) Regional Foray, produced in partnership with the [Vancouver Mycological Society](#) based out of [Manning Park Resort](#) **June 1 to 4, 2026**. Registration will be capped at 100 attendees and is coming soon!



Prime BC burn-morel habitat abounds (photo: Julie Schreiber).

Mycomap BC.



Join fellow fungi fanatics in the Similkameen Valley, British Columbia, for a rare opportunity to explore post-burn landscapes in prime burn-morel season! This guided mushroom foray will take you deep into recently burned forest zones where the elusive fire morels fruit in abundance. During

the day you will have the opportunity to learn how to recognize ideal burn-site indicators, hone your identification skills and discover the unique ecology that drives these legendary mushrooms to fruit in such spectacular flushes.

Evenings bring the comfort of Manning Park Resort's cozy mountain-valley lodge, where participants can share stories, compare finds and enjoy hearty meals and local wines. Whether you're a dedicated morel hunter from south of the border or a Canadian forager chasing the spring burn flushes, this event promises education, unforgettable camaraderie, and—fire, rain and luck align—a basket brimming with fresh morels.

Our event will also include hands-on culinary workshops, voucher and DNA-sequencing working with the [MycoMap BC Network](#), presentations from Canadian mycologists and culinary delights conjured by NAMA Culinary Arts Committee Chair Chef Julie Schreiber and a roster of rockstars. You won't want to miss NAMA's first Canadian foray since 2006!



NAMA_MX26: Journey to Ixtlan!

- September 6 to 13
- Zachary and Kimberly Hunter, The Fungivore
- photos: Bruch Reed

For our 4th iteration of our groundbreaking NAMA_MX Regional Foray event, we are taking a second look at the myriad stunning fungi we vouchered last year in Ixtlan and seeking to expand our records!

In 2023 and 2024, we embarked upon a journey to unite the North American continent mycologically, visiting the mushroom-abounding landscapes of the State of Mexico as we honed a vision of collaboration among Tlahuica and Mazahua communities, Mexican mycologists and Canadian and USA-American folks. Following the footsteps of other mycologists who have come before, we set out to introduce the United States and Canada to the incredible mycology, mycologists and mushrooms of Mexico.



Freshly fried trout prepared to perfection by Chef Joaquin Cardoso.

In 2025, we delivered NAMA into Oaxaca, the heart of Mexico, birthplace of Benito Juárez, among Zapotec mountain communities whose mycology is both ancient and extensive. The phenomenal success of and rewards from this experience—both personal and mycological—continue to unfold and we can't wait to share this mystical landscape, rich in culture, extraordinary culinary traditions and, of course, mycology with you again!

Visit [The Fungivore's NAMA MX26 page](#) for more information, to fill out a questionnaire (we make every effort to tailor these events to YOU!) and get registered! Please note that space is limited.



NAMA_MX25 attendees frolic at the mouth of captivating gruta on Ixtlan Ecotourism Center grounds.



NAMA Yoop, Our 66th Annual Foray

- August 27 to 30
- Marquette, Michigan
- Ken Buegeleisen, NAMA Foray Committee Chair

We are excited to descend upon Michigan's lushly mushroomy Upper Peninsula for our 66th Annual Foray! Join hundreds of your fellow mycophiles in a land where locals proudly declare themselves "Yoopers," amid thick forests during the prime foraying season by day and then return to the modern Northern Michigan University Conference Center for presentations, meals, socials and the evening programming we all enjoy together. There are many affordable hotel options, AirBnB and campgrounds nearby to accommodate your adventure. We cannot wait to see you UP there! Registration is slated to open in April. 



NMU Conference Center dining hall.

Prologue: Shared Purpose in a Sacred Land

DAVE LAYTON, NAMA FIRST VICE PRESIDENT

photos by author unless otherwise noted

Where do I begin to share the wonders of NAMA_MX25: Journey to Ixtlán? So many directions are possible! A full-length article could be written about the food in Oaxaca, from the mercado downtown and *politas* sold by street vendors, to the amazing meals prepared for the group by our chefs, culminating in a delicious seven-course dinner accompanied by an outstanding jazz trio at Chef Rodolfo Castellanos' phenomenal restaurant, [Origen Oaxaca](#). Chef Rodolfo was also one of the chefs and a presenter for our group. All the cuisine I ate in Oaxaca was sumptuous, except maybe the crickets I had the first day in Oaxaca City. They were a little too dry and salty and tended to get stuck in my teeth.



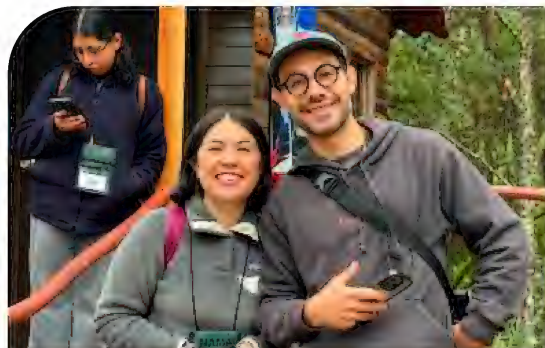
Chef Rodolfo Castellanos presents at the Ixtlán Ecotourism Center. (photo: Bruch Reed)



NAMA_MX25 wrap party at sumptuous Origen Oaxaca. (photo: Bruch Reed)

[Viva la Funga](#) showed me a picture of her reeling in a lunker. I was mollified, however, when she let me know “That might be the one you’re eating right now.”

Another of our chefs, Chef Joaquin Cardoso from renowned Mexico City gem [Loup Bar](#), treated us to some of the most deliciously prepared trout I’ve ever tasted, which is saying a lot since both my sons know how to catch and cook trout. It turns out that while we were crawling around in the forest duff doing the demanding work of finding and documenting fungi, some of the scientists, hosts and guides were off fishing at a local trout pond! I might have experienced a moment of envy when our Program Director Ileri Monter of [Symbiosis](#)



NAMA_MX25 Program Director Ileri Monter of Symbiosis Viva la Funga and Chef Joaquin Cardoso of Loup Bar outside Ixtlan Ecotourism Center cabins. (photo: Bruch Reed)



NAMA_MX25 Event Organizer Zachary Hunter of The Fungivore
(photo: Bruch Reed).

Ireri is one of many delightful people that I met during NAMA_MX25 and we got to see her again in Vermont at NAMA New England—yay! I could easily write a whole article about the great people I met, from the group members to the guides, scientists and leaders. I have so many thoughts to share about these folks but I know I'd get in trouble one way or another, either for forgetting or remembering someone

or something important I should or shouldn't have written down. Therefore, I will restrict my thoughts to five people.

Our event Producers were Zachary and Kimberly Hunter of [The Fungivore](#). I can't imagine how much effort they went through to make NAMA_MX25 a success for everyone. Their human relations, organizational and logistical skills combined with their intense love of the Oaxacan land, people and fungi were integral to making our time there a pure joy. They fit together like well-oiled clockwork on the job and shared many fun and insightful thoughts and stories while sitting around our evening fire sipping mezcal. The Hunters, along with Ireri and our Nature Guide, Celestino Mendez, about whom I'll say more shortly, were three legs of a four-legged platform elevating NAMA_MX25 to a much higher purpose than just a vacation.

The fourth leg was NAMA COO Bruch Reed. I think that he more than anyone made sure that this event furthered NAMA's mission continent wide. He shared his vast knowledge of plants and fungi along with his delightful sense of wonder and purpose with us all. It was a special joy to have him on the same foray team. The group was split into three foray teams going to different places each day to cover more ground. The teams were also great for getting to know some of the folks better.

I know this article should be about the mushrooms we found because that's what my fellow mushroom geeks are really interested in, so I'll do a short synopsis. My favorite personal finds were a bright yellow *Aureoboletus betula* (which

we originally misnamed as a *Retiboletus*. What's with all these new bolete genera anyway?) and the tiniest *Lepiota* I've ever seen. It was shaped exactly like a young *Chlorophyllum molybdites* but only a quarter inch tall. I credit finding that joy to walking with Debbie Klein, who is an expert at spotting tiny fungi and from whom it seems that I caught the tiny-fungi bug.



Amanita jacksonii.



Aureoboletus betula.

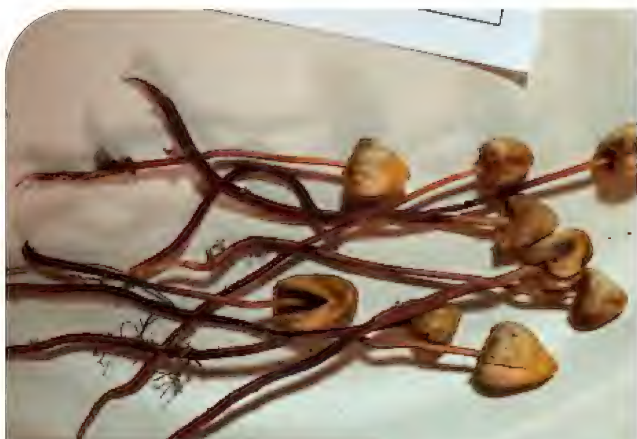
There were several species of incredible-looking *Amanita*, including an unique species that no one could quite identify as well as a giant muscaroid specimen. We also saw caesar's mushrooms (*A. jacksonii*)—beautiful!—but we didn't eat any, as they were too mature to be the true delicacy they're considered to be while still enclosed in their vulva, when the mushroom inside is sterile and can be enjoyed raw.

When another forager, fellow NAMA member Luke Marks from Packwood, Washington, asked me if a bright orange *Amanita* was any good (it appeared to be a caesar at a glance), I looked it over carefully for bugs and said, "It looks fine." Only when he set it on the voucher table did we notice a remnant of white patches around the rim and concentric rings at the base of the stem denoting *A. muscaria*. I told him that I should have said, "It looks fine if you want to take a trip."

Speaking of mushroom trips, a quick answer for all my civilian friends is, no I didn't find any of those! I did help



Large *Amanita*.



Conocybe species. (photo: Bruch Reed)

Bruch identify some LBM's that the collector thought might be *Psilocybe* as likely poisonous *Conocybe*. We sat their paper tray on top of the warm dehydrator until some rust-colored spores were teased out.

Though we didn't find *Psilocybe* species, I enjoyed a great presentation

by Dra. Mara Haro-Luna on psilocybin-containing mushrooms and their roles in Indigenous culture. One takeaway for me is that the size of the mushroom dose needed to receive advice from a small spirit that might appear should be proportional to how much mezcal it takes to get drunk. Yikes! I think I'll stick to distilled spirits and advice from known entities.



Dra. Mara Haro-Luna presents on *Psilocybe* of Oaxaca. (photo: Bruch Reed)

Another cool element was Kimberly Hunter's mushroom-dye presentation. As mainly a mushroom masticator, I didn't think I'd be very interested in mushroom



Mushroom-dye doyenne and Event Organizer Kimberly Hunter of The Fungivore.

dyeing but her talk turned out to be one of my favorites. How she teased so much color out of big old boring-looking fungi amazed me. The Indigenous women who visited our base the next day were also impressed, and those folks love bright color. This visit from local villagers created a great addition to the shared purpose of our foray. I'll have more to say about them in a future installment.

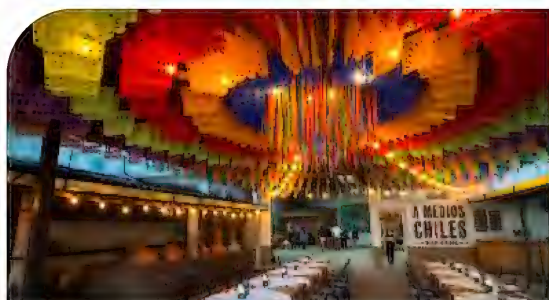
I mentioned mezcal earlier. I could write an entire article about that spirit, for I studied it quite in-depth all the way to the bottom of at least one bottle. I could

start my article with the mezcal punch that was offered to me in a cup made from a small gourd as I followed a traditional 50th Anniversary parade in Oaxaca City. The parade was complete with brass band, colorful dresses, giant effigy puppets of the celebrating couple and dancing costumed native folkloric spirits—*Taliches*, aka "rag men."



Parade in brilliant Oaxaca City.

I could also describe our kickoff dinner and tour at a mezcal distillery and discuss in great detail the making of mezcal, its many variations and varieties of Agave. Yes, I'm pretty sure I've become an expert on it after listening to the chief distiller at [A Medio Chiles](#) mezcalery, Armando Isidro IV, explain it to us—but my favorite thoughts of mezcal were of sipping it while sitting around fires with others, discussing the world, sharing our humanity and making new friends.



Opening-night adventure at mezcalery A Medio Chiles, outside Oaxaca (photo: Bruch Reed).

Our Oaxaca Nature Guide, Celestino Mendez, became one such friend. He's a local Indigenous Zapotec man who spent some time in the USA before returning to his beloved Mexican mountains to share their beauty with visitors at the Ecotourism Center where we stayed. He's also an expert on orchids. We all fell in love with

his orchid garden at the Ecotourism Center. While sipping mezcal, Celestino and I quickly learned that an old gringo and a young Zapotec can have much in common, especially if they love nature and their families. Saving Oaxaca's extensive pristine forests is his and his fellow Indigenous people's purpose. Seeing their commitment has helped me to understand better that saving the natural places around my beloved Mississippi River should be my parallel purpose. We agreed that keeping our planet alive should be everyone's shared purpose. I'm certain that is the shared purpose of everyone on the foray.



Mezcal roasting pit.

Traveling up to a special montane forest with team two, in a safari truck with an open 15-passenger carrier on the back highlighted shared purpose for me and maybe everyone else on the truck. It might have been the laughter when substantial branches swooshed into the open carrier and everyone yelled “duck!” or maybe it was the smiles when Bruch got the driver to stop for a rare orchid he spotted. Whatever the cause, our group was gelling in our thoughts. The ancient misty mossy dark and dripping cloud forest, punctuated by splashes of color from arresting orange lilies (*Tigridia pavonia*) and bromeliad blossoms in the trees, to bright red *Russula* and purple *Lactarius* (or *Cortinarius*?) peeking up from the forest floor



Author Dave Layton with NAMA_MX25 Oaxaca Nature Guide Celestino Mendez and Luke Marks. (photo: Bruch Reed)



Sacramentally beautiful montane forest.

all added to the beauty and mystery of the place. It was becoming easy to see why Indigenous people consider these mountains sacred.

On our way back, I mentioned writing an article about the place and how actions in Oaxaca to save the forests affect the whole world. We all agreed that the most important thing we were doing with our Mexican friends was sharing a purpose, not only to enjoy and understand fungi but ultimately to learn from one another how we can help protect the pristine and natural world wherever we go. At one point we created the title for an MQ article, “A Shared Purpose in a Sacred Land.” Even as that title was a shared creation, I want the larger article to be a shared creation too. So, I’ll reach out to the whole group for any thoughts

they want to share and I'll have specific questions for the leaders I mentioned, as well as the Mexican scientists.

My last afternoon in Oaxaca City was especially enjoyable. Celestino met up with me and we walked around the city talking about so many things, deepening my understanding of this dynamic place and the equally dynamic people living there. It seemed that no matter where we walked there was a sense of something sacred intermingled with the colorful hustle and bustle of the old city, even amid the political graffiti and ubiquitous police presence, even in the ancient basilicas



Wild lily *Tigridia pavonia* along the road (photo: Bruch Reed).



Beautiful Oaxacan basilica

where we sat together in quiet reverence. Before we parted, Celestino expressed a willingness to contribute to the forthcoming article, "A Shared Purpose in a Sacred Land." Stay tuned! 📌



Newbies at NAMA New England

MAYA HAN, NEW YORK MYCOLOGICAL SOCIETY

For mycophiles on the East Coast, September is always a full flush of fungal activity. From festivals to forays it feels a bit like what the French call *la rentrée*, literally “the return,” imperfectly translating to the “back to school season” in English. For NYC-area mushroom enthusiasts, it is the peak of our *back-to-the-*

woods season and a replenishing of our mycological collections—and mycological connections—as annual forays provide a great opportunity for community-building.



[Vermont Mycological Society](#) (VMS) event backbones VMS President Bethany Beech and Sam Albright (photo: Ken Buegeleisen).

For [New York Mycological Society](#) (NYMS) members, one of the season’s biggest highlights was the annual NAMA Foray—this year called “NAMA New England”—a convention offering a panoply of walks, lectures by both professional and amateur mycologists as well as workshops by mycological artists. Given that it is organized by the North American Mycological Association, first established in 1959 and since

expanded to an international mycoconsortium of over 90 member groups across the USA, Canada and Mexico, their reach is deep and pool of talent expansive.

As enticing as all of this sounds, extended overnight nonlocal forays, which include the cost of registration, food and lodging plus additional airfare or other



UV-light-lit lichen (photo: Maren Fossi).

transportation expenses, can be cost-prohibitive for many of our members who are students, younger gig-based workers, freelancers, the un(der) employed, or artists and arts workers. Falling into the latter group, this was only my second such sojourn (my first being NEMF 2023 as a Homola

awardee), and my first NAMA Annual Foray, made possible by the generous invitation to present as a guest artist¹.

I was unable to stay the entire four days of the event but what I did sample was wonderful. Undoubtedly, much of the delight was amplified by the exquisite, 80-degree perfect fall weather, permitting us to luxuriate in the outdoors all day, enjoying picnic meals under apple trees. The foliage had barely begun to change color, so the landscape was still lush and verdant, the rosy-fingered dawn painting a stunning sunrise against the Green Mountains and the honeyed sunshine rendering all the days in a permanent “golden hour” (that sweet spot filmmakers seek out a few hours before sunset when everything is cast in radiantly warm hues). After enduring the summer’s punishing heat, humidity, fires and floods, and perilous Air Quality Index, this reprieve felt like a gift from the weather gods.



Official Vermont State Mushroom, *Hericium americanum* (photo: Maren Fossi).

Despite being in the midst of a drought, we were blessed with an astonishing array of fungal finds. I got dizzy every time I passed the sprawling specimen tables and it was thrilling to see so many new and charismatic species I had never encountered before. The one foray I had time to attend was absolutely magical. As a dyed-in-the-wool urbanite used to traipsing around NYC parks, really wandering around in this totally new landscape had me a little off-kilter, in an exciting way. There were moments when, entering a mysterious clearing or



Gary Gilbert of Boston Mycological Society and NYMS former President Eugenia Bone served voluptuous *velouté de chanterelle* during the evening social (photo: Maya Han).

crossing a stream, I felt I was in a scene of Tarkovsky's *Stalker*, surrounded by my NYMS familiars in sci-fi surroundings deceptively pastoral, pregnant with a mysterious silence and filled with marvelous creatures all new to me. The walk was made even more delightful by its leaders, a duo of adorably nerdy experts from Tennessee, NAMA At-large Trustee Alisha Millican and her colleague Dr. Joshua Birkebak.

Aside from its proximity to NYC, my main incentive to join this year's NAMA was its top-notch program, tightly and attentively curated to offer a diversity of viewpoints and specialties².

It was a nice reunion with some of my favorite folks in the field, including Dr. Patricia Kaishian, Eugenia Bone and Maria Pinto as well as other names new to me like Dr. Rachel Sweenie and Dra. Mara Haro-Luna. There is definitely a cumulative effect to the deep dive over several days, rendering it the pleasantest "boot camp." For those inured to the dreary duty of work conferences in sterile hotels or convention centers, NAMA New England provided an antithesis.

When discussing mushrooms, it seems obligatory to mention the mycelial network. So, for those interested in building that connection, the post-dinner social hours provided lots of time to continue meeting and learning and sharing stories; remarkably,



Brown gals all happy about Brown Science: Maya Han, Maren Fossi and Dr. Patricia Kaishian pose with Potash Hill signpost (photo: Maya Han).



Artist and NYMS member Roberta Trentin demonstrates mushroom papermaking during her workshop (photo: Maya Han).



Finished handmade mushroom papers dry in the sun (photo: Maya Han).

given that many mushroom enthusiasts skew introverted, the socializing felt unpressured. No one was forced into a “cohort” and folks were welcome to make escapes to have ample alone time. It was comforting to see a few familiar club faces so that NYMSers were not casting about in a sea of strangers. But had I arrived alone, not knowing a soul, and had I been a shy type, I would have been fine—everyone at NAMA was very welcoming and conversation flowed easily with our *myco-lingua franca*.

Overall, the experience was transformative for me, not dissimilar to some of the yoga and spiritual retreats I’ve attended in Central America and Southeast Asia: an experience that continues to nourish and inspire nearly a month later as I write this account. One of the many fruitful chance encounters I had was with a fellow artist and NAMA first-timer, Presley Martin, whose beautiful work with *Fomitopsis betulina* inspired me to make a speedy long-distance documentary—an experiment developed, shot and edited over five days and premiering at the



Hairy highlight: old specimen of *Pleurotus dryinus* (photo: Maren Fossi).

NYMS Fungus Fest on October 5. It was a tremendously productive collaboration that hopefully expands the possibilities of what a mushroom film or mushroom art can be—and would never have happened without the support we received to attend NAMA.

After spending time in the mushroom community, it becomes apparent that artists, arts workers and creative types tend to comprise a significant portion of the membership in many mycoclubs. However, even in the most welcoming of clubs, one can occasionally feel sidelined or a bit at sea, struggling to find a solid and authentic way of engaging in a space that often (and justifiably) places a high value on taxonomic knowledge, even in an arts-centric city like NYC or an artist-founded club like NYMS. Taxonomists and “traditional” scientists are deservedly the backbone of mycology. However, artists and folks from historically underrepresented sectors of mycology can bring a valuable and rich perspective to the table and are often the ones who benefit the most from alternative pathways to attend such gatherings. So I commend NAMA and the local clubs and encourage them to continue their good work of inclusively stewarding new voices (who may fall outside of the category of students formally matriculated in programs of mycology) with guest invitations, with costs defrayed by volunteerships and scholarships.

With all this in mind, I invited another first time attendee and club comrade, Maren Fossi, into this conversation. A relatively new member and a rising star at NYMS, she has demonstrated enormous talent and potential. I always learn something interesting and new on each of the walks she has led for our club members. She generously agreed to share a bit of her experience with NYMS for other newbies who may feel daunted by the foray concept or who, like me, are on the fence regarding the time investment and expense of attending big events.

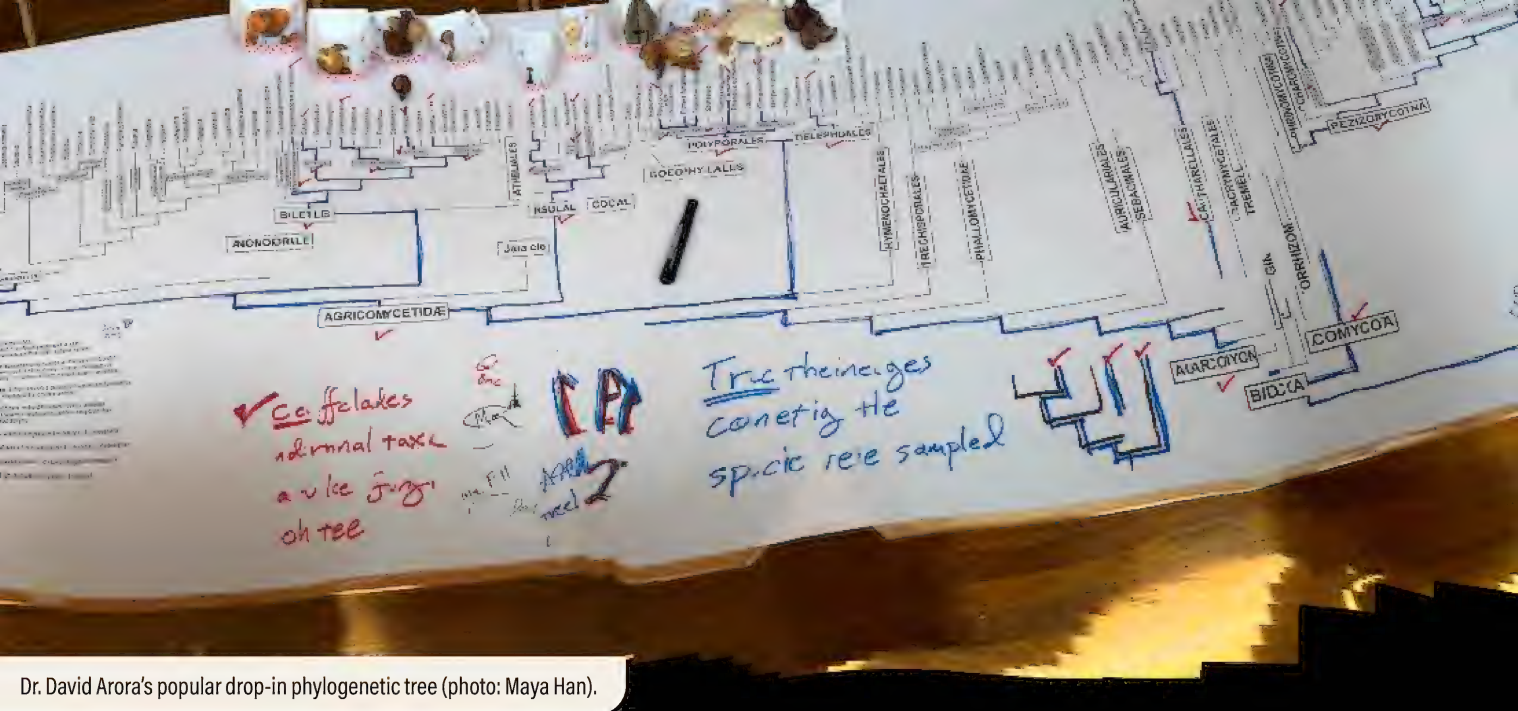
MH: Was this your first out-of-town fungi foray? First time at NAMA? If not, how did this compare to previous forays at NAMA or elsewhere?

MF: This was my first group foray out of the city and my first NAMA. I attended via the Gary Lincoff Scholarship, for which I'm super grateful. Overall, it was amazing being in such different environments from the parks in NYC and especially my local Inwood Hill Park. The sites were really well chosen, providing a diverse range of settings to investigate and, even in a dry spell I, as well as others, were finding mushrooms. I really think the best thing I got from the experience was getting the chance to meet so many mushroom people. I think I'm walking away with a much broader conception of the community around the science of mycology and it's exciting and inspiring to feel other people's excitement and passion.

MH: That's wonderful. Could you share more about the impact NAMA New England had on you or how you feel it helped you to grow as a mycologist?

MF: In terms of skills and mindset, I think I've learned to pay a bit more attention as I'm searching. My general approach when on a foray is to look around (of course for mushrooms) but I also try to key into environmental cues, especially if I'm looking for something in particular. I generally look for areas where the ground looks darker or where water-loving plants are growing, areas where moss looks vibrant, logs that have texture to them, snags or standing trees with no leaves, patterns of decay, tree associates, etc.

All that said, I'm a bit ashamed to say as an ecologist that, before Dr. Rick Van de Poll's keynote presentation the first night of NAMA, I never considered how much the stage of decay of a log might impact what species are able to maintain their use of it as a resource and, consequently, what different mushrooms the same



Dr. David Arora's popular drop-in phylogenetic tree (photo: Maya Han).

log might sprout between years. It's absolutely something I plan to take note of going forward to better understand the niches particular fungi fill.

One last point is that the relatively short walk times for some of the forays incentivized and validated a strategy that I don't always employ. You can find a lot if you slow down, even in a dry spell. In my last two walks at NAMA, I spent the majority of my time moving in the same relatively small circles and I found enough mushrooms to be a bit overwhelming when it came time to voucher them. Though many of these finds were small in size, a good many were very much not and it pains me to think of just how much I've likely missed in an effort to cover ground. I remember one of the people with me, employing the same tortoise-over-hare strategy, said "the further you walk, the less you find." NAMA really hammered that home for me. I won't spend all my future mushroom walks crawling around and peeking under logs but I'll definitely be doing it more often.

MH: Your favorite or most exciting fungal find?

MF: My favorite find has got to be the big hairy *Pleurotus dryinus* from the Black Gum Swamp Foray. Technically this was someone else's find (Thistle Pernot), as I completely missed it and actually crawled right past it scrounging around for tiny mushrooms in the moss. A close second was something in the Heliotales, looking somewhat like teeny tiny nailheads coming out of the petiole of a fallen leaf. I was looking in the cracks of a stump when I noticed it and am really just proud for noticing it at all.

MH: That's really wonderful! It's really small moments like that that help one to grow and gain confidence as an amateur mycologist. Now, how about one thing that could be changed?

MF: I really, really wish the foray didn't force so many choices. There were so many incredible locations, so many amazing lectures, so many exciting workshops all happening at the same time and that meant making some hard choices. I also wish I could have spent a little more time at each of the foray locations. The Missing Link Trail was one of the most beautiful places I've been in my life and I would have loved to walk more of it.

MH: Favorite experience(s) / memory(ies) during the 4-5 days?

MF: I think the most memorable experience was absolutely the whole fiasco at the Black Gum Swamp foray. It's a story with a lot of fun details but in short it involves hornets, a bear and a missing person (NAMA COO Bruch Reed). I lost my knife and glasses but found many mushrooms, a hiking pole and a disembodied porcupine tail, plus at the end of a long coordination we found Bruch, and Bruch found my glasses, and we got back in time for dinner. That said, I think the best part of the overall trip was getting to meet so many people in the "mycosphere."

Maya Han is the Cultural Coordinator of NYMS where, since 2022, she has launched and stewarded over 70 cultural activations and collaborations on the fungal arts, often holding a hand lens on lesser viewed POVs in mycology. She is a mycophile, artist, writer, and filmmaker based in Brooklyn NY. If you have an idea for a myco-collaboration please reach out to her at culture@newyorkmyc.org. 🍄

1. I am grateful to have had an opportunity to present a film screening and lecture entitled "Hidden Figures in Mycology," focusing on women in mycology, similar to my 7/19/2025 presentation at the New York State Museum to accompany an exhibit entitled *Outcasts: Mary Elizabeth Banning's World of Mushrooms*.
2. NAMA New England not only had exceptional programming but was a seamless experience from start to finish thanks to an army of volunteers, in particular, Foray Committee Chair Ken Buegeleisen, who was one of the most gracious and capable organizers I have ever met and who also ensured the AV proceeded without a glitch during my lecture/screening; Foray Registrar Peggy Green; COO Bruch Reed; boots on the Vermont ground Bethany Beech and Sam Albright; and names too numerous to list here from the NAMA team, who labored over the past year while also actively contributing to running their own local mushroom clubs.



NAMA

Affiliated Club Spotlight

Toadstool Tannenbaum

NAMA MARKETING COMMITTEE CHAIR KATHY YERICH

photos by author

Magical Mycological?
Mycelium Illumination?
Toadstool Tannenbaum?

The titles above may sound like a fungal version of a Hallmark made-for-TV holiday special but they were names under consideration when the University of Minnesota Landscape Arboretum invited the [Minnesota Mycological Society \(MMS\)](#) to participate in their [Winter-Lights](#) display.

For those of us who celebrate Christmas and decorate a tree, we may



Twinkling MMS' Heather Erickson and Kathy Yerich.



Closeup of MMS' inspired holiday decoration.

choose ornaments that reveal our hobbies, places we've visited, or even our history, maybe with handmade items passed down for generations.

For the debut year of the *Indoor Forest* display at Winter Lights, MMS decided to focus on a theme of mushroom education, a key mission of the club. [Mushroom Identification Cards](#) from The New York Botanical Garden series were lovingly transformed into ornaments as a key part of the vision. The

deck was chosen for the large quantity of historical images to beautifully and fully embellish the just-over-6-foot tree. Along with carefully collected and preserved specimens in individual jars and copies of spore prints, custom ornaments were commissioned using the design the talented [Karen Milnes](#) created for the club's milestone 125th anniversary celebration last year.

It still fills us with pride to tout that our club was founded in 1899 by Dr. Mary Whetstone. Learn more about her, the history of MMS and the birth of mycological societies in general—largely in response to poisonings and the need for mycological education—through the research and presentations by Heather Erickson on the [MMS website](#).

So, what would Mary and the early club members have used to adorn their holiday trees? In Victorian times, trees might have been decorated with delicate, blown-glass ornaments from Germany and also with dried fruit, paper cutouts and chains, plus pinecones and other natural foraged items.

Along with four-leaf clovers, horseshoes and pigs, *Amanita (muscaria) chrysoblema* mushrooms were often depicted on Victorian postcards, wishing the recipient good luck in the New Year. See the beautiful antique postcard images, as collected and [digitized by the New York Public Library](#), in an article by Carrie McBride. Her article briefly mentions the Santa *Amanita* folklore, connecting our Christmas traditions more deeply with the mushroom as used by shamans in arctic regions for winter solstice ceremonies.



University of Minnesota Landscape Arboretum Spring Flower Show display, for the first time featuring fungi.

Giuliana Furci dives deeper into the ethnomycology in her article for the [Fungi Foundation](#), titled: “[The Influence of Hallucinogenic Mushrooms on Christmas](#).”



The author luxuriating amid first fungi-featuring display.

It’s not surprising that the more we examine mushrooms, the more we learn about their powerful connections with other Kingdoms across the entire planet. Just last year, the [University of Minnesota Landscape Arboretum Spring Flower Show](#) proudly featured mushrooms for the first time in its display! Of course, mushrooms are just as lovely as flowers and warrant recognition as part of the story of growth and of resilience for so many of the plants we admire.

So whatever the season, whatever holidays you celebrate, don’t forget the fungi—and let the spirit of learning, community and connections inspire and embrace you! 🍄



NAMA Affiliated-Club Spotlight: Turnagain Arm Mycological Society

SANDRA PATTON, STETSON JENKINS, NAMA CLUB RELATIONS COMMITTEE

TAMS at a Glance:

- **Founded:** January 2017, joined NAMA in September 2024
- **Location:** Girdwood, Alaska
- **Membership:** 55 to 60 active members
- **Activities:** Annual Girdwood Fungus Fair, seasonal talks, dye and truffle workshops, ID forays
- **Meeting Place:** Various community venues in Girdwood and Anchorage.
- **Online Presence:** [TAMS website](#) (includes the Fungus Fair), [Facebook](#), [Instagram](#), [The Mycota of Alaska](#)

The Turnagain Arm Mycological Society (TAMS) is located in Girdwood, Alaska. Yes, we will get to the subject of the club, but as this picture indicates, its location also deserves some attention.

Girdwood is a small mountain town located 25 miles southeast of Anchorage. Technically, it is part of the Municipality of Anchorage. It is often described as a quirky ski village that thrives on recreation throughout the year. It has a full-time population of 2,500 but swells with visitors and part-time cabin owners on the weekends.



TAMS founder and president, Kate Mohatt.

Surrounded by lush forests and towering peaks. Mt. Alyeska is Girdwood's main attraction, offering challenging ski slopes in the winter and hiking in the summer, all accessed by the famous Alyeska Resort Aerial Tram.

The club takes its name from Turnagain Arm, a waterway on which Girdwood

is located. The waterway is one of two narrow branches at the north end of Cook Inlet. It was the explorer Captain James Cook who gave it the name Turnagain, as he once again had to turn around while searching for the Northwest Passage.

Fun facts about Girdwood: Girdwood was the site of the finish line for [*The Amazing Race Season 12*](#) in 2008. Olympic gold- and silver-medal-winning skier Tommy Moe called Girdwood home during his high school years.

To learn more about TAMS, Stetson Jenkins and Sandy Patton, both members of the [NAMA Club Relations Committee](#), spoke to founder and President of TAMS, Kate Mohatt.



Stetson: Can you share a bit about your background? It sounds like your work keeps you close to the forest. How did that connection lead you into mushrooms and mycology?

Kate: I have been with the Forest Service in Girdwood since 2006, first as a botanist and now as a forest ecologist. When I first moved to Girdwood from Montana, I could not believe the mushrooms! King boletes and chanterelles were everywhere and hardly anyone was picking them. I started filling my dehydrators and thought, this is too much to keep to myself. That realization led to our first little Fungus Fair in 2008.



Girdwood Fungus Fair display tables.

Sandy: I just peeked at the Girdwood Fungus Fair website, which has many partners, including the Forest Service. Did you start the Fungus Fair on your own, or as part of your official Forest Service duties?

Kate: I started the Fungus Fair as part of my official duties for the U.S. Forest Service. Both

the Girdwood Fungus Fair and the Cordova Fungus Festival continue to be a part of the Alaska Region's outreach and education program delivery. We originally included it under the "Celebrating Wildflowers" botany outreach program. I have a lesser role now in both of these events but I am still involved in organizing them. Of note, my former supervisor Betty Charnon and I won the U.S.-national Carl Urban Celebrating Wildflowers award in 2017 for starting the Girdwood Fungus Fair.

Stetson: What was the Fungus Fair like in the beginning?

Kate: What started as mushrooms on paper plates in a rainy gymnasium has evolved into a quirky, educational and creative cornerstone of the Girdwood community. Whether it is dogs in truffle costumes, rainy forays or gnome-emblazoned banners, TAMS is carving out a space for fungi enthusiasts to connect, learn and laugh.

Stetson: What does it look like today?

Kate: Now we have beautifully curated tables, educational signage, volunteers arranging everything and a full event vibe, more like the West Coast shows. We now average over 1,000 attendees. It is still volunteer-led and a ton of work—but so worth it.

Sandy: On your NAMA-affiliated club application you stated you are considered a nonprofit through your association with Girdwood Inc., a 501(c)(3) nonprofit that assists local charitable groups without nonprofit standing by administering their donations and grants. Is your association with them only through the Girdwood Festival or do they provide support to the club in other ways?

Kate: Girdwood, Inc. is our administrator of all funds and so all club dues go into that account. They also provide liability insurance for the Fungus Fair and have administered grants and other funding that TAMS and the Fungus Fair have received over the years.

Sandy: It appears you are somewhat of an expert at partnering with local organizations to accomplish a goal. Can you tell me how your other Fungus Fair partners contribute?

Kate: TAMS organizes and staffs the event, Four Valleys runs forays and workshops registration, the U.S. Forest Service provides a staff member or two to assist and provides storage for all the things that get set up at Fungus Fair (cutouts, posters, microscopes, dye workshop supplies, etc.). Girdwood Parks and Recreation provides the permit and waives the fees for the Community Room and Nissman Pavilion, where the Fungus Fair occurs.

Stetson: What makes Girdwood unique from a fungal perspective?

Kate: It is a transition zone between the Pacific coastal rainforest and the Boreal Forest. Fewer tree species, but incredible fungal diversity. I love telling folks, “We are probably standing on 50 species right now,” and watching their eyes light up.

Sandy: Speaking of species diversity in your area, I noticed TAMS’ involvement with the [Mycota of Alaska](#) website. I am assuming your partnerships with Noah Siegel and Steve Trudell resulted in the recently published [Mushrooms of Alaska](#), which you coauthored. How does the [Puget Sound Mycological Society \(PSMS\)](#) in Seattle contribute to this website? How did this partnership come about?

Kate: TAMS, with the support of Girdwood Inc., received a grant from the Daniel E. Stuntz Foundation to establish the Mycota of Alaska website. PSMS administers the grant fund.



TAMS with club banner.

Sandy: I am not surprised to hear that TAMS started from a mushroom festival. It took my club's founders 17 years to form a club after starting a festival. When was TAMS founded?

Kate: We beat you by a few years. The first Fungus Fair was in 2008. TAMS was founded in January 2017, in time for members to volunteer for the 10th anniversary. Most of us were already volunteering.

Stetson: How large is your club these days?

Kate: Around 60 active members. We had about 150 at one point. The numbers have dropped but the enthusiasm is still strong, especially through online groups like [Mushrooms and other Fungi of Alaska](#) on Facebook.

Stetson: What kinds of events do you host beyond the fair?

Kate: Seasonal lectures, mushroom dye workshops, truffle-themed events, socials at a local brewery and occasional iNaturalist bioblitz-style forays. One year, my dog even did a truffle demo. We are hoping to add some hands-on mushroom-ID classes soon.

Stetson: What moments stand out to you?

Kate: Honestly, it is that moment when someone shifts from asking "Can I eat



Girdwood Fungus Fair mushroom dye class.

it?” to “Wow, this exists!” That curiosity shift is the magic. Even during rainstorms, people still show up. That tells me it is working.

Sandy: Which TAMS members, besides yourself, have stepped in to help with planning and organizing meetings and events?

Kate: Sharon Samuels is definitely making a difference. She has taken over organizing the Girdwood Fungus Fair and also leads a committee of six people who now plan all TAMS meetings and events. In addition to Sharon and myself, other committee members include Sherry Dugan, Leah Wolter, Betty Charnon and Teresa Paquet.

Stetson: What do you see as TAMS’ biggest challenge?

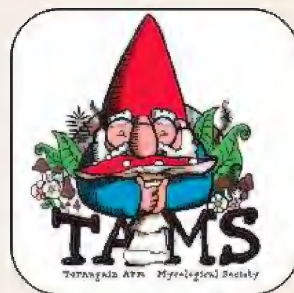
Kate: Encouraging volunteers to lead. People assume they need to be experts to lead. We have tried mentoring, but the follow-through is hard. Still, we keep trying.

Stetson: What is the quirkiest thing about your club?

Kate: Probably our slogan: “High Standards, Low Morels.” And our gnome mascot. Every year, we march in the Girdwood Forest Fair parade, once as Star Wars characters with signs like “Let The Spores Be With You.” I dressed my dogs as truffle dogs. They were not technically allowed, but they were a hit.

Stetson: What advice would you give to someone starting a new club?

Kate: Keep it fun. Ask for help. Do not stress if it takes time. Enthusiasm is more important than expertise. 🍄



TAMS beloved gnome logo.

The logo consists of the letters 'm' and 'q' in a stylized, lowercase, blue font. The 'm' and 'q' are connected, with the 'q' having a small tail that loops back.

2 0 2 5

HOLIDAY GIFT Guide

Still seeking that perfect way to make someone's holiday? Check out this unique compilation of gift ideas, with price points for all budgets, lovingly offered up by Membership Manager Luke Smithson, Marketing Committee Chair Kathy Yerich and Web Admin Kristen Blizzard, Maya Han, Culinary Arts Committee star Jonathan Applefield, Culinary Arts Committee Chair Julie Schreiber and COO/MQ Ed. Bruch Reed.

NAMA MEMBERSHIP

A Gift That Gives All Year Long!

This holiday season, give the gift of a NAMA membership to your loved ones! NAMA gift memberships come in three sizes (and three nationalities, with the U.S. dues structure highlighted here):



- **\$25** Family Membership (includes all members of a household)
- **\$50** Family Membership plus a **\$25** donation to the NAMA Scholarship Fund
- **\$500** Lifetime Membership
- Mexican and Canadian mycofolk, please check out NAMA's new, continentally equitable dues structure!

Gift memberships can be purchased anytime between now and December 31, 2025. Gift recipients will receive a welcome email and gift letter via email during the week of December 26 through Dec 31, 2025.

Follow this link to give the gift of NAMA this holiday season:
<https://namyco.org/gift>

Need your gift to arrive anonymously or before December 25? Email NAMA Membership Manager Luke Smithson at membershipmanager@namyco.org with your request.

NAMA

NAMA Store Snazz!

\$14-\$70

The NAMA Store gives you the chance to support and celebrate your mycofriends' commitment to promoting, pursuing and advancing North American mycology with a plethora of boldly branded items, from soft and stylish apparel to a sure-to-be-favored coffee mug, copper-vacuum water bottle or, my favorite this year, the NAMA Holiday Ornament! By rabid demand, following her NAMA New England stroke of long-game genius in which she spent a year thrifting red flannels before having them printed with the official Annual Foray logo as a special reward for NAMA staff, NAMA Marketing Committee Chair Kathy Yerich has arranged to offer you your very own NEW lumberjack look (or lumberjill or whatever your lumber, you magnificent mycophile, you!).

Click here to [Shop The NAMA Store!](#)



Mushroom Gravy Mix

\$10

A “family-only secret weapon,” this generous 2.5-oz umamibomb mix of shrooms and spices is sure to please your favorite discerning palate in a gravy or used as fish, poultry or meat rub. Available at [Born Free Natural Mystic](#).

SMUTtons

\$12 To know this funky fungus is to love it, whether you know it as “corn smut,” by its mellifluous Mexican name “*huitlacoche*” or by its new Latin genus *Mycosarcoma* (*Ustilago*) *maydis*, you can celebrate this delicious, nutritious “bonus” crop from cornfields across North America with these cheeky SMUTtons directly from Maya Han of NAMA-affiliated New York Mycological Society. [Snag SMUTtons here!](#) —Ed.



Enchanted Forest Dust

\$16 With nettles, wild porcini mushrooms and fragrant spicebush berries, who can resist the savory promise of Enchanted Forest Dust, a proprietary spice blend from northern California? Cast a savory spell at [Well Seasoned Table](#).

Mushroom Night Lamp

\$17 Light-sensitive, this nightlight gives off a soft glow, automatically turning on at dusk and off at dawn. Thoughtful and beautiful either way. Light someone's night at [ILoveHueStore](#).



Wild Mushroom Finishing Salts

\$20 Elevate your culinary creations with Wild Mushroom Finishing Salt Blends Variety Pack. This curated collection features three distinct blends, each crafted to bring the earthy richness of Pacific-Northwestern wild mushrooms to your favorite dishes everywhere. Forage these flavorbombs from [Rowen Forest](#).



4-Quadrant Collapsible Foraging Tote Crossbody Backpack with Magnetic Lid and Zipper

\$55-\$75

Move over, [4-Quadrant Collapsible Foraging Tote](#), for many years my favorite foraging companion and now available in a new, updated style that's even sturdier! Still adore you but now OBSESSED with this new featherweighted but durable [Crossbody Backpack with Magnetic Lid and Zipper](#), which can be purchased with an optional handwoven basket that fits neatly inside either to provide additional structure or, in a neat trick, allowing you to pop it out and carry by handles for those unexpectedly abundant fungal bounties! Ideally sized to travel inside the average suitcase, these bags fit the body so smartly whether worn over the shoulder or instantly converted to a backpack. Handmade in Ukraine, they happen to come in my favorite color and to be purveyed by two of my favorite people, who come together to create the incomparably functional, sleek offerings of proud official NAMA Business Member [Modern Forager](#).—Ed.



Plushrooms™

\$65-\$80

Handmade plush mushrooms from Portlandia, Oregon! Each one is unique, amazingly crafted and just perfect for your beloved's couch or bed decor! Adopt a whole fairy ring from [Plushrooms.com](#).



Mushroom Lamp

\$90

Discovered in Portland, Maine, this charming mushroom-shaped lamp is part of a full line of luminescent, warm and whimsically cute designs. Crafted in Germany, it brings a cozy radiance to any space. To bathe your fave in its glow, visit [Boutique Little](#).

Mushroom Chocolate Ganache

\$95

What a specimen, weighing in at a full 1.25 lbs of dark hazelnut ganache infused with reishi, maitake and turkeytail mushrooms. Spendy? Sure—but its French provenance and beautiful aesthetic makes this cocoa a capstone to any epicure's gourmet meal. Heft it home from [Vosges Haut Chocolat](#).



Roundhouse Blacksmith and Holzapfel Woodworking Mushroom Series Artistic & Functional Ironwork

PRICE POINTS
BY INQUIRY

Greenfield, Vermont metalworker Eric Dennis and woodworker David Holzapfel wowed NAMA New England attendees with their collaborative craftsmanship through unique wrought-bloom-iron functional fungal interpretations; Eric's generously donated door pull brought top dollar at our NAMA Silent Auction



and we were enthralled with all their offerings, ranging from inspired coatracks to tools to unique, rustic yet chic mushroom-inspired accent furniture. Created by strong hands

with honor and skill and priced fairly, these works of art forever commemorate our favorite fungal forms. Shop their sites for extant items or commission one or both to invest in lasting beauty. Visit [Roundhouse Blacksmith](#) and [Holzapfel Woodworking](#).

Mushroom Linen Napkin Set

\$200

This exquisite set of six fine linen napkins is hand-cut and carefully sewn in mushroom-loving Lithuania. Each napkin is adorned with a different favorite mushroom. Truly luxurious whimsy. Set your beloved's table with a visit to [terrain](#). 



mq

Fighting to Forage:

INITIATIVE FOR MINNESOTA FORAGING
POLICY AND PUBLIC LAND ACCESS



Trumpets of Death, a woodland-foraging portrait by Jesse Roesler.

PETER MARTIGNACCO,
PRESIDENT, MINNESOTA
MYCOLOGICAL SOCIETY

While foraging has had long traditions within specific communities in North America, since the establishment and expansion of trespassing laws following the U.S. Civil War (1860-1865), opportunities as well as the body of knowledge required for foraging success have dwindled in North America.

This reduction was further limited as the conservation movement of the late 19th and early 20th centuries established public-land policies which, while focused on fish and game animals, also limited foraging opportunities on public lands.

With fewer opportunities and less participation, foraging has been limited to smaller individual communities that have maintained traditional ecological knowledge. Indigenous communities as well as some immigrant groups have continued to practice these traditions. However, in many cases the passing along of that traditional knowledge has been interrupted and foraging has become a poorly understood activity with a very low participation rate. In my own 25 years of mushroom foraging, I have seen a steady growth in numbers of people interested in foraging and how the gathering of food and medicine provides connections to nature that have been in our souls since humans came to exist.

As foraging interest has continued to expand, the activity has become more visible to land managers who chose their life's work out of their love of nature and a commitment to protecting it from threats. Unfortunately, because foraging has not been normalized as an outdoor activity, many land managers have little understanding of foraging traditions and may lack recognition of the activity's historical role in shaping the landscape of North America.

Such a lack of familiarity causes land-management policy to lean toward the creation of restrictions that “protect” public lands by discouraging foraging activities. These policies tend to view foraging as “incidental” and not as a purpose-driven outdoor pursuit, a viewpoint that severely limits opportunities and, moreover, can have the effect of discouraging compliance with regulations that are not based on actual known impacts.

Noncommercial foraging studies and their data are relatively unavailable and more research is necessary. However, the fact that people have engaged in foraging for centuries all over the world provides evidence that it is a sustainable activity, when responsibly practiced.

Currently in Minnesota we are faced with a variety of restrictions that severely constrain legal foraging on public land as well as proposals and guidelines that would further limit personal foraging activities that have a history of having been





Minnesota Sustainable Foraging Task Force poster.

practiced under current policy for over a century. Some of the proposed restrictions would create an effective ban on mushroom foraging that is based on a land access and use policy that seeks to view observational activities as the sole desirable use of public land.

In response to these proposals, the [Minnesota Mycological Society \(MMS\)](#) and other conservation partners have established the Minnesota Foraging

Alliance (MNFA) as a coalition of groups to advocate for the protection of public land access for foraging of food and medicine that is sustainable and responsible.

With the Department of Natural Resources (DNR) unwilling to engage in discussions with various stakeholders regarding future foraging policy, MNFA has supported bipartisan legislation for the establishment of a task force to make recommendations to the DNR and Minnesota legislature to define foraging policies on state public lands.

As the task force has solicited public input prior to making recommendations, the following recommendations have often come up:

- educational materials and programs to teach responsible and safe foraging practices.
- clear, concise and consistent regulatory language across various land types.
- a need to avoid creating any universal permitting system for foraging.
- foraging is a very important outdoor activity and lifestyle for many citizens across Minnesota and is culturally foundational for Indigenous communities far beyond the simple act of harvesting foodstuffs.

[The Minnesota Sustainable Foraging Task Force \(“Task Force”\)](#) was established in 2025 to accomplish the following goals:

- gather and review data and information, including traditional ecological knowledge, on the impact of foraging on species resilience, ecosystem health and other aspects of Minnesota’s diverse biomes



Task Force meeting, right to left: Chairwoman Senator Susan Pha, Facilitator Jennifer Hawkins, author Peter Martignacco, Ojibwe Tribal Representative Nibi Ogichidaa, MN DNR Tribal Resources Liaison Bradley Harrington, Tribal Member Tara Perron (photo: Roy Heilman).

- review existing regulations that govern foraging activities on state lands
- develop recommendations for science-based foraging guidelines for state lands that balance public access and foraging opportunities with conservation needs
- develop recommendations for increasing public understanding of sustainable foraging practices that include safety and ecological considerations
- solicit public input
- develop recommendations for reduced-priced foraging permits

Membership of the Task Force consists of representatives from from the following organizations:

- 2 legislators each from the House and Senate
- 3 representatives from the DNR
- 2 University of Minnesota environmental science professors
- 2 members with local ecosystems/species recovery expertise appointed by the University Extension Service
- 1 member of the Ojibwe Tribe, appointed by the Minnesota Indian Affairs Council
- 1 member of the Dakota Tribe, appointed by the Minnesota Indian Affairs Council
- 1 member appointed by the Minnesota Foraging Alliance
- 1 member appointed by the Minnesota Mycological Society
- 1 member each from National Audubon Society; Trout Unlimited; Three Rivers Regional Park District; and Back Country Hunters and Anglers





The Task Force has been holding meetings since September 2025, with our next meeting set for December 16. The goal of the next meeting is to propose and discuss specific actionable recommendations and provide a consistent foraging policy framework for state public lands

that recognizes foraging as a legitimate and important public outdoor pursuit, an activity to be encouraged as a means for the public to connect with and enjoy our public lands.

The Task Force is charged with providing a report by early March to be shared with the Minnesota House and Senate Natural Resource Committees to enable the DNR to begin drafting legislation that will put these recommendations into practice. I will continue to provide updates on the recommendations and how this process continues to unfold in future issues of the *Mycophile Quarterly*.

I would like to encourage our NAMA members and their affiliated clubs to become visible conservation partners. We must assist other conservation supporters to engage with land managers to ensure public access and normalize the connection with the land that regenerative and sustainable foraging provides. Foragers have an opportunity to play a significant role in the conservation efforts needed to protect and preserve our public lands.

Please feel free to contact me to share your thoughts and further discuss this effort to support our public lands across the nation. Peter Martignacco, President of Minnesota Mycological Society president@minnesotamycologicalsociety.org 



Author Peter Martignacco celebrates the forest's gorgeous generosity (photo courtesy MMS).





NAMA Eats

Unlock the Culinary
Secrets of Mushrooms
and Elevate Your
Gastronomic Experience

Holiday Delectables: Recipes from NAMA Culinary Artists

photos by authors

Truffle Butter Morel & Brie Phyllo Bake

Ashley Laman, Culinary Arts Committee



Ingredients:

- 8 oz truffle butter, divided
- 1 shallot, chopped
- 1 clove garlic, minced
- 4 oz fresh or rehydrated morels, finely chopped
- 8 oz Brie
- 10 sheets phyllo dough

Directions:

1. Prepare the morel mixture by heating a pan over low heat and melting 4 oz of truffle butter until it begins to brown.
2. Add the chopped shallots and minced garlic and cook for about 5 minutes until shallots turn translucent.
3. Stir in the chopped morels and cook for 20 minutes, stirring occasionally.
4. Remove from heat and cool to room temperature.
5. Preheat oven to 400°F (200°C).
6. Melt the remaining 4 oz of truffle butter and then lay one sheet of phyllo dough onto a dry surface and brush lightly with the melted butter.
7. Repeat with four more sheets, layering and brushing each with butter.
8. Rotate the stack vertically and repeat the layering process with the remaining five sheets.
9. Place the Brie in the center of the phyllo stack and top the brie with cooled morel mixture.
10. Fold the corners of the phyllo dough over the Brie, sealing it into a bundle and then brush the outside with more melted butter.
11. Transfer to a cookie sheet and bake for 25 to 30 minutes until golden brown and crisp.
12. Allow to cool for 5 minutes and then serve warm with bread or crackers.





Scrumptious finished dumplings.

Traditional Lithuanian Potato Dumpling Cepelinai (“Zeppelins”)

Adapted and shared by Leslie La Duke

Regina Banionis taught me how she made traditional Lithuanian potato dumpling “zeppelins” (cepelinai) by taking me shopping, then dragging me

into her kitchen; this is a national dish and the pride of many Baltic people. I’ve adapted her instructions for ease of use as well as to suit my palate’s preferences for flavors from the wild. This rendition is inarguably authentic, albeit alternative, and thoroughly modernized with shortcuts for the reticent. I offer ingredient options and include possibilities from vegan to bacon-friendly; the core recipe is about joy, not counting or measuring. Dancing and singing is optional but recommended. Excellent for lunch the next day or frozen for future use. Thanks for the opportunity to share something my family loves.

Ingredients:

- large cast iron and stainless pots and pans for better nutrition, flavor and iron content
- Baltic Sea salt or Svaneti, which is Georgian seasoned salt containing salt, marigold petals, blue fenugreek, garlic, dill, coriander, chili powder and sunflower oil
- olive oil
- single-ingredient sour cream or a vegan equivalent
- 1 lb vegan or pork breakfast sausage, properly browned to an attractive finish; the exterior should be crispier, with some give, with the interior having a malleable “bounce.”
- 1 lb real or vegan bacon cooked to a crisp, chopped and reserved for presentation.
- 4 lbs potatoes peeled, boiled and riced; potato flour may be added if you prefer a thicker dough; optionally, substitute an “instant” potato-dumpling mix.
- 1 lb sliced mushroom(s) of your choice; I’ve used chanterelle, porcini, lobster, pine, beech, morel, oyster and cremini from assorted adventures and in various combinations, depending on the season and availability.
- 1 cup each of minced carrot, celery and onion
- 3 large garlic cloves, diced
- ½ cup fresh Italian flatleaf parsley, roughly chopped
- freshly ground black pepper to taste

Directions:

1. In a large cast-iron pan, saute sliced mushrooms in olive oil on medium heat until lightly crisp, seasoning with sea salt or Svaneti. Set aside until after vegetables and sausage are prepared. Retain seasoned oil in pan.
2. To same pan and oil in which you cooked the mushrooms, add 1 cup each of carrot, celery and onion and sweat on low heat until onions are translucent.
3. Combine cooked carrots/celery/onions with cooked mushrooms and then add cooked sausage.
4. Turn off heat; add parsley, garlic and freshly ground black pepper to taste. Allow to cool.



Preparing the dumplings to bake.



A dumpling filled and ready to roll up.

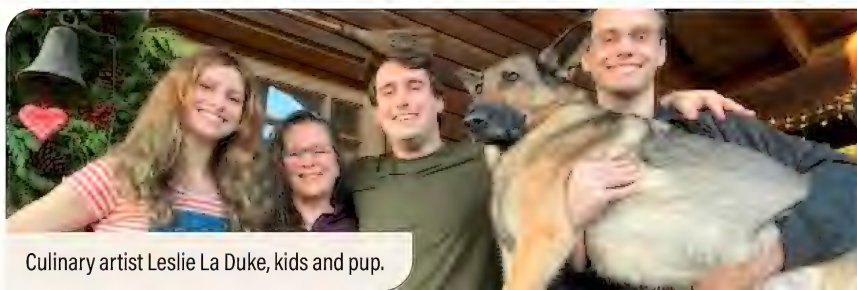
5. Boil peeled potatoes until soft, drain well and allow to cool, then rice or mash, the goal being a uniform texture without lumps.
6. Work the potato dough into palm-sized portions, flattened to receive the mélange of mushrooms, vegetables and sausage.
7. Add one tablespoon of the mushroom-vegetable-sausage mixture to the center, folding over to envelop the contents and working the dough to seal the seams, using oil to finish each one.
8. Allow molded dumplings to rest.
9. Boil a large pot of salted water and add one dumpling at a time, cooking just a few at a time. Each dumpling should boil for 6 to 7 minutes. Dumplings will float.
10. Removed cooked dumplings one by one with a slotted spoon, transferring to a pregreased roasting pan.
11. Once dumplings are all boiled, bake in roasting pan for 30 minutes at 350F (175C), ensuring a light golden skin.
12. Serve with bacon, sour cream, scallions and a salad; Baltic beer is a family favorite accompaniment. 



A dozen dumplings ready to bake.



The author's favorite dumpling-accompanying beverage.



Culinary artist Leslie La Duke, kids and pup.



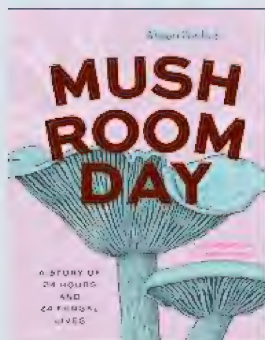
NAMA Reads

Explore Captivating
Literature Dedicated to
Mushrooms and Mycology.



Mushroom Day by Alison Pouliot Illustrated by Stuart Patience

BOOK REVIEW BY DR. LAWRENCE MILLMAN



University of Chicago Press, 2025

191 pages

\$18.00 USD hardcover

ISBN-10: 978022838441

ISBN-13: 978-0226838458

Princeton University Press has a series of “-pedia” books and the University of Chicago Press has now gone a similar route with “Day” books, with titles like *Frog Day*, *Bird Day*, *Flower Day* and a forthcoming *Snake Day* in a series. I daresay that the title under review herein, *Mushroom Day*, will make the proverbial day for most individuals who decide to read it.

Written by mycologist Alison Pouliot, author of *Meetings With Remarkable Mushrooms* (University of Chicago Press, 2023), and illustrated with folkloristic pen-and-ink drawings by Stuart Patience, *Mushroom Day* consists of a 24-hour

journey through 24 different species of fungi. The association of particular species with particular hours of the day is more or less arbitrary. Thus the veiled polypore (*Cryptoporus volvatus*) is visited at 9:00 AM, the golden chanterelle at 11:00 AM, *Penicillium roqueforti* at 1:00 PM, the sandy stiltball (*Battarea phalloides*) at 3:00 PM and the horn stalkball (*Onygena corvina*) at 8:00 PM. These and other species in the book could be shuffled around the clock without doing any damage to Pouliot's narrative.

Consider the horn stalkball. This species, which grows on the discarded horns and decayed hooves of herbivores such as deer and sheep, tends to be ignored in most books on fungi. After all, neither it or its rotting substrate is particularly charismatic. But charisma exists in the eyes of the beholder and Pouliot confesses that she finds the species "strikingly beautiful." As it happens, I do as well. So, too, might an individual who not only reads the book's 6 pages on the species but also gazes at illustrator Stuart Patience's splendid pen-and-ink drawing of it fruiting from the horns of a sheep skull.

Mushroom Day is written in a style that's at once literary, witty, ecominded and accessible. An example: describing stinkhorns, Pouliot calls their "suite of scents all irresistible to the fungi's arthropod assistants, ranging from fecal to floral, with some having a metallic or chemical note." Another example: describing *Hericium erinaceus*, she writes, "Imagine a miniature waterfall or clusters of spindly stalactites, and you're getting close to an impression of this unusual fungus." Describing the stipe of *Dendrocollybia racemosa*, she says it's "equipped with structures called slimeheads, (which would be a superb name for a punk band)."

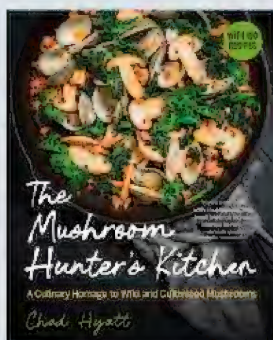


Blogger Nigel Chaffey refers to Pouliot's book as "a fantastic feast of fascinating fungal facts." I couldn't agree with him more—or more alliteratively.

By all means, go out and purchase this book. A note: I have a few quibbles with the author's mycological musings but such is my enthusiasm for her book that I have forgotten them. 🍄

The Mushroom Hunter's Kitchen: A Culinary Homage to Wild and Cultivated Mushrooms, revised edition by Chef Chad Hyatt

BOOK REVIEW BY ASHLEY LAMAN



The Experiment, 2025

288 pages

\$32.50 USD

ISBN-13: 979-8893030648

ASIN: B0DHTBLP4G

In this revised edition of *The Mushroom Hunter's Kitchen: A Culinary Homage to Wild and Cultivated Mushrooms*, Chef Chad Hyatt presents not just a cookbook but an essential guide for any lover of mycophagy. Whether you're a novice curious about cooking mushrooms or a seasoned chef, this book offers a deep, creative and practical exploration into the culinary potential of fungi.

The book is structured by meal and food categories, making it easy to find inspiration whether you're planning a breakfast, snack or main dish. One notable change from the original edition is the removal of the table of contents; although an index is included, some readers may miss the ease of navigation a contents page offers. That said, this is a minor inconvenience in an otherwise exceptional book.

Hyatt's approach encourages experimentation. He clearly states that recipes are meant to inspire, not dictate, and he supports readers in freely substituting mushrooms and ingredients. Each recipe includes a brief description, clear instructions, pairing suggestions and substitution tips tailored for both wild and cultivated mushrooms.

The standout section, “Getting to Know Edible Mushrooms,” offers a valuable overview of mushroom varieties with detailed profiles on their flavors, textures and ideal cooking and preservation methods. Combined with the dedicated chapters on preservation and cooking techniques, this section makes the book an exceptional educational tool.

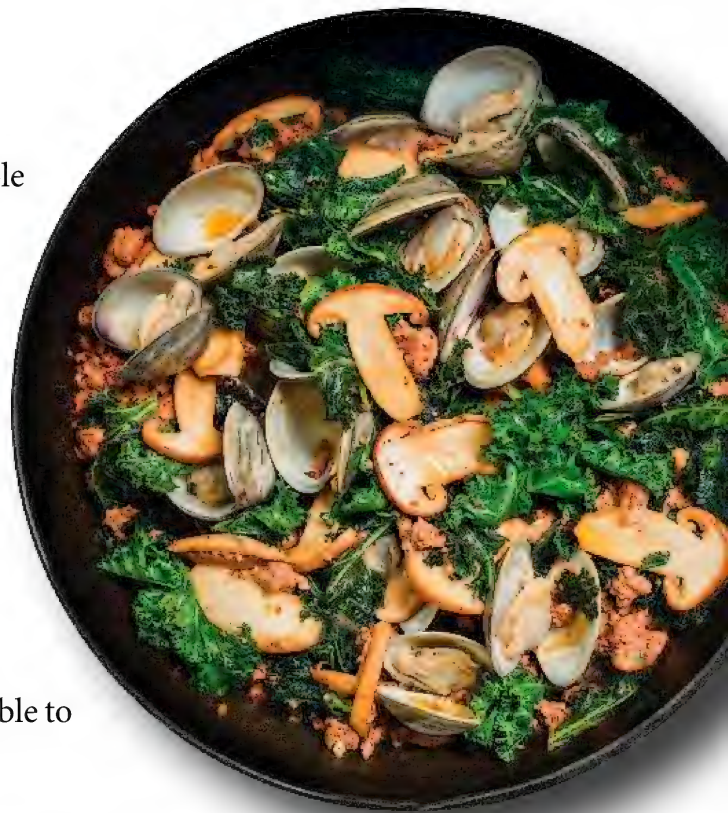
Visually, the revised edition is a treat. Now in hardcover, the book features vibrant, full-color photographs of mushrooms and beautifully plated dishes, making it as enjoyable to flip through as it is to cook from.

Among the recipes tested, porcini leather (*Boletus edulis*) stands out for its savory flavor and creative potential. Originally recommended as a hiking snack, it also pairs well with wraps, rice dishes, deviled eggs, baked potatoes or omelets. Shared at a local mushroom foray, it was met with enthusiastic approval.

The chile-miso-glazed mushrooms recipe also impressed. Although it called for white button (*Agaricus bisporus*) or shiitake (*Lentinula edodes*), Hyatt’s flexible substitutions led to a successful dish made with chicken-of-the-woods (*Laetiporus* sp.) and resinous polypore (*Ischnoderma resinosum*). A stir-fry featuring this glaze became an instant favorite, with coconut aminos used in place of soy sauce and sugar for dietary reasons.

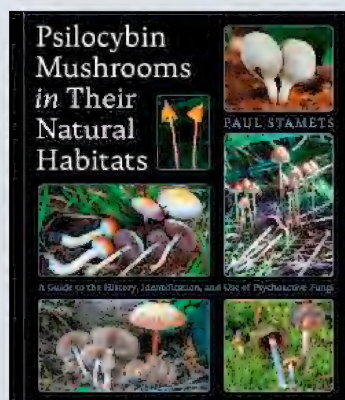
This revised edition brings several improvements, including the hardcover format and upgraded photography. While the missing table of contents is a small drawback, it doesn’t overshadow the book’s overall value.

In summary, *The Mushroom Hunter’s Kitchen* is much more than a cookbook. It is a trusted companion for anyone interested in cooking with mushrooms. It informs, inspires and invites creativity. Whether you forage in the woods or shop at the market, this book deserves a place in your kitchen. 🍄



Psilocybin Mushrooms in Their Natural Habitats: A Guide to the History, Identification and Use of Psychoactive Fungi by Paul Stamets

BOOK REVIEW BY DEBBIE VISS, BAY AREA MYCOLOGICAL SOCIETY



Ten Speed Press, 2025

255 pages

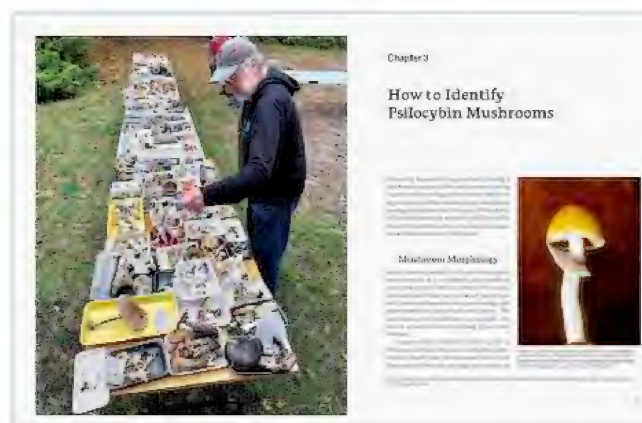
flexbound: \$32.99 USD

hardbound: \$45.00 USD

ISBN: 978-0-593-83900-3

purchase at www.fungiperfect.com

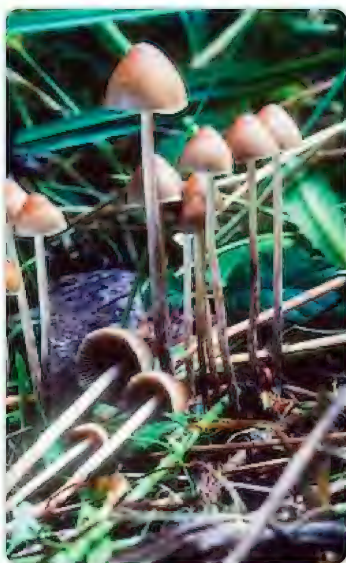
Paul Stamets' third book on psilocybin-containing mushrooms is by far his best work. Stamets, a well-known figure in the mushroom world, has been a student of the genus *Psilocybe* for more than 50 years. While an undergraduate at Evergreen State College in Olympia, Washington, he was encouraged in his studies of this quite controversial mushroom by his mentor and major professor Dr. Michael Beug. *Psilocybe* species and psilocybin had been classified as Schedule 1 drugs (potential for abuse, no medical benefit, lack of proven safety) by the DEA in 1970. Despite this fact, and the potentially severe penalties for possession and use, Beug managed to get a license to obtain *Psilocybe* species and psilocybin for scientific inquiry, perhaps one of the only such licenses in the U.S. at that time.



After graduating from college, Stamets continued with his studies despite the risk. He has been collecting, studying, cultivating and teaching about these fascinating fungi ever since. The world at large is starting to catch up to their very real potential for human benefit, as the many current clinical trials and studies around the world have shown.



My first introduction to Stamets' work came during a slide show he presented at the 1998 [Mycological Society of San Francisco \(MSSF\)](#) Fungus Fair. My husband and daughter and I, recent converts to mycology, joined the lecture at the last minute and sat on the floor by the door next to Dr. David Arora and someone who turned out to be Paul's brother, Bill. When Paul's first experiment in growing *Psilocybe* (in a CorningWare casserole dish) hit the screen, Bill shouted out, "That's mom's dish!" Who knew mycology could come with a punchline? You can see this famous photo on page 67 of this book.



Family insider jokes aside, the author's experience with these fungi is vast, his focus studious and his enthusiasm unwavering. In this his latest book, he draws upon his personal experiences with these entheogenic mushrooms, delves into their evolutionary history, their long history of use by humans both ancient and modern, their chemistry, how to grow them in your own garden, how to use them safely, whether for recreation or medicine or spiritual practices, where to find them in nature, how to identify their toxic and benign lookalikes and how to distinguish many of the most-likely-to-be-encountered psilocybin-containing mushroom species from around the world. It's a One-Stop *Psilocybe* Shop.

In his introduction, Stamets praises the role of citizen scientists, who add to our growing knowledge of this intriguing group of fungi through documented field collections. For those wishing to ingest these psilocybin-containing species,



he encourages sticking to species with classic characteristics: purple-black to purple-brown spores, combined in most cases with blueing of the flesh. There are poisonous lookalikes; proper identification is essential. Throughout the book, Stamets advises caution, not just in the identification of these species but also in their use. I applaud his caution.

The book begins with a long, speculative but well-referenced section on how and why the chemical psilocybin came about (Stamets believes that psilocybin was first expressed in wood-rotting species

and only later transferred to dung dwellers), how it moved across genera, perhaps via jumping genes, and how these neuro-active species then were carried in the guts of grazing animals across the world. Ancient megafauna like mastodons and other grazers, the earliest appearances of cattle and even cattle egrets are all given a place in this story of its *Psilocybe* spread. These days, it is mostly humans who are deliberately spreading *Psilocybe* around the world. You may even be able to find evidence of this human-initiated spread in your own community.

Stamets suggests that psilocybin developed as a deterrent to herbivory by slugs, rather than to insects, which is the more commonly held belief, and performed an experiment that appeared to support this suggestion. More research would help to elucidate where the truth may lie.

The controversial “stoned ape theory” is also revisited here; you can decide for yourself if that theory seems reasonable.

There is little direct or written evidence for prehistoric *Psilocybe* use in the Old World but the recent publication of a South African species, *Psilocybe maluti*, revealed a long





oral tradition of tribal use by the Basotho people. Artifacts from the Paleo and Neolithic world may depict these mushrooms but this is open to interpretation. As Stamets points out, most archeologists are not trained mycologists and we tend to see what we already know. Mushrooms just

weren't on their radar when archeologists first described their finds. Armchair archeologists with a mycological bent will enjoy reading this section and deciding for themselves if the evidence fits.

New World *Psilocybe* use is well documented and Stamets provides an interesting and thorough history, from the Aztecs of Mexico to ethnobotanists of the 20th Century. The work of Gordon and Tina Wasson is discussed at length, as well as that of the Oaxacan *sabia* ("wise woman") Maria Sabina to whom, along with Tina Wasson and beloved PNW mycologist Kit Scates, Stamets dedicates this book.

Three wise women mycologists honored, who greatly influenced Stamets' life and work. How refreshing is THAT, folks?

Although only a humble curandera/healer in her small village, Sabina was unwillingly thrust into the limelight through Gordon Wasson's work, which broke in a very public way in *Life Magazine* in 1957. Although Wasson promised to keep her details secret, he ended up breaking confidentiality and her small village was flooded by tourists hoping for their own mystical experiences. This influx negatively impacted both Sabina and her village, and Sabina was turned upon by her neighbors. I was unaware of this tragic turn of events until reading this book.

Another chapter discusses dosing with psilocybin, from micro to mini to macrodosing. Some of the current formal psilocybin studies are discussed, as

well as retrospective observational studies on psilocybin use that include how such use connects one to nature and disinclines one for crime or domestic abuse. Psilocybin seems to be positively correlated with all three benefits.

Prefacing the active *Psilocybe* identification chapter are “Tricksters:” dangerously toxic lookalikes and benign, nonactive lookalikes. At all times, Stamets advises caution around identification as well as caution around using psilocybin, whether recreationally, medically or spiritually. Psilocybin is a powerful neurotoxin (my word), a medicine that must be respected.

In what I consider to be the heart of this book, across 96 richly illustrated pages, Stamets provides thorough descriptions of 46 known, active *Psilocybe* species, as well as 13 other psilocybin-containing species found within 7 different genera. These genera include *Panaeolus*, *Gymnopilus*, *Pluteus*, *Conocybe* and others. Macro and micro details are given for all species, as well as habitat, distribution and a variety of notes, including the history of their use and/or naming. Many are evaluated as to their potency, although not all. These sections are dynamic: new species are still being described, old species combined, potencies revealed and distributions enlarged.

Stamets states that psilocybin as a drug is remarkably benign in adults, even at high doses, but also allows that sometimes the experience can be unpleasant. In my work in fungal toxicology, I have learned that psilocybin can be dangerous to young children and dogs, so psychonauts would be well advised to keep these powerful fungi out of reach of both. Stamets also emphasizes protecting children and unknowing adults from accidental ingestions.

Stamets’ book is designed to help individuals discover the spiritual and mind-opening aspects of psilocybin through safe personal experimentation (I would add the caveat that those with underlying mental-health issues also need to be more cautious in their unsupervised experimentation) and he discusses some of the current research on treating conditions such as severe depression, alcohol dependency and other mental-health issues within a clinical setting. He also provides links to the most current research on the medical use of psilocybin; this is a dynamic and growing field of investigation.



And finally, *Psilocybin Mushrooms in Their Natural Habitats* contains a useful glossary of mycological terms, making the specialist vocabulary of mycology more accessible to all and, for those who are already true believers, providing resources to Psilocybin Churches! Two of the four listed can be found in my hometown of Oakland, California (who knew?), one in Texas and another in Utah. I am also pleased to see the numerous individuals whom Stamets thanks on his long journey to knowledge; gratitude is a very good attitude. The many cited photographers who contributed so many excellent photos to this book also speaks to a strong sense of collegiality and unlike a recent book that I reviewed, each citation is linked to a page number, a useful courtesy for both reader and contributor alike.

In summary, *Psilocybin Mushrooms in their Natural Habitats* is a fine introduction to the long and colorful history surrounding these fungi, a how-to guide for successfully hunting them in the wild, with deep identification details for getting them to species, tips for garden cultivation, as well as ways to experiment safely with using these drugs for your own journeys into the ethereal realm of psilocybin spirituality.

Both seasoned psychonauts and naive newbies will find much to appreciate here, and much to learn. Thanks, Paul, for sharing your expertise with a grateful audience. What a long strange trip it has been. 🍄

Note

"Regulation of psilocybin—also known as magic mushrooms and shrooms—is a bit confusing. For most purposes, psilocybin remains illegal to consume, possess, grow or sell. That is the case under U.S. federal law and in most states but given psilocybin's potential to help treat mental illnesses, some states allow limited access to psilocybin through clinical trials or facilitators. A few cities have deprioritized enforcement of drug laws prohibiting magic mushrooms, but these are policy changes and not changes to drug laws."

<https://www.criminaldefenselawyer.com/resources/psilocybin-laws-on-possessing-and-growing-magic-mushroomsa.html>

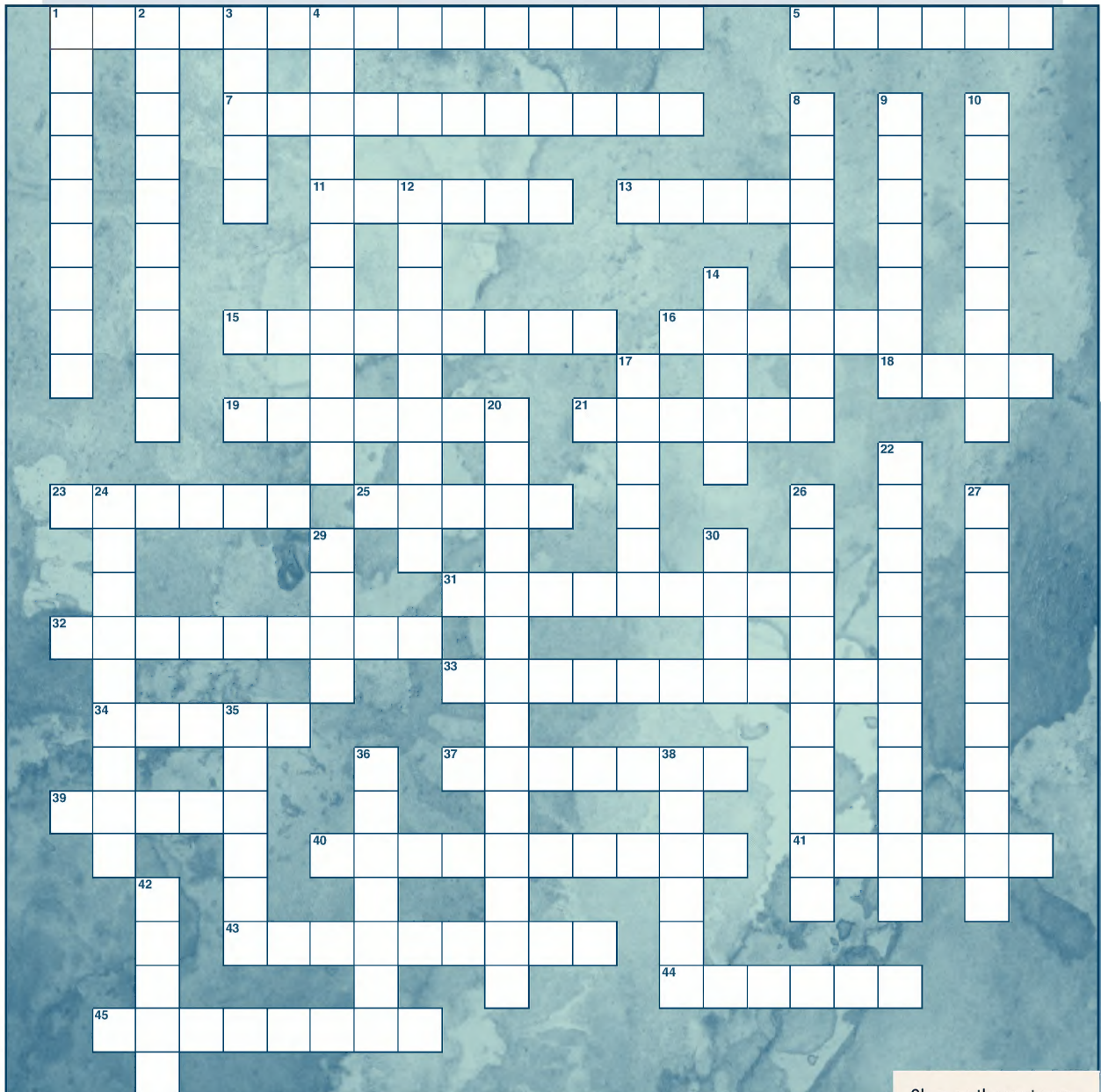


NAMA

Crossword

BRUCH REED, COO/MQ ED., WITH LAYOUT ARTIST CHRIS ROSS

All the answers can be found
in this MQ edition!



Clues on the next page

October–November–December NAMA Crossword

BRUCH REED, COO/MQ ED., WITH LAYOUT ARTIST CHRIS ROSS

Across

- 1** Hyatt's approach encourages
- 5** Upper-Peninsula dwellers
- 7** MMS' Martignacco seeks this kind of foraging
- 11** Maren Fossi's local NYC Hill
- 13** Mohatt's curiosity-shift result
- 15** *Battarea phalloides*, aka the sandy _____
- 16** "beginning" Oaxacan restaurant
- 18** envy's hue, montane moniker
- 19** many Indigenous Oaxacans
- 21** last name of First VP
- 23** Beloved PNW mycologist Kit
- 25** TAMS beloved logo figure
- 31** Captain Cook dubbed this Arm
- 32** Hindenburg or Lithuanian pasta
- 33** BC valley of our spring adventure
- 34** Girdwood's Olympic hero Moe
- 37** Spanish or Portuguese for "place of thistles"
- 39** snaggle from The NAMA Store
- 40** chewer, aka
- 41** favorite foraging bags made here
- 43** mushroom-loving origin of fine facewipers
- 44** this metalworker is no menace
- 45** NAMA already has over 12 planned in 2026

Down

- 1** Stamets' State College
- 2** YouTube episodic or whence Plushrooms™ hail
- 3** marred metal or spores of *Conocybe*
- 4** Layton's beloved river
- 6** number of active NAMA committees
- 8** Anishinaabeg word meaning "great water"
- 9** Chelsea, Peyton or Canadian Park
- 10** "rag men" of Oaxaca
- 12** MMS 1899 founder
- 14** Oaxacan cave
- 17** a Task Force Tribe
- 20** needs directing for NAMA
- 22** Stamets' "mom's dish!"
- 24** Mendez "of the sky"
- 26** Christmas Tree, aka
- 27** Presley Martin's artwork genus
- 28** Fossi's "teeny tiny nailheads, maybe"
- 29** famous Larson or *fromage*
- 30** famous Carvey, Delaney or MQ cover artist
- 35** Mexican intoxicator
- 36** popular kink or Hyatt's porcini product
- 38** controversial-theory-ape's condition
- 42** Trentin makes of mushrooms

July-August-September NAMA Crossword Answer Key

BRUCH REED, COO/MD ED., WITH LAYOUT ARTIST CHRIS ROSS

Across

- 1** sticky earthtongues—**Glutinoglossum**
4 Floridian *Ganoderma*—**curtisii**
7 such stuff as Brenden Erickson's dreams are made on—**biomaterials**
10 we all join this Mycological Club sometime—**Bygone**
11 Thomann had never been—**Vermont**
13 relating to dreams—**oneiric**
16 UK's National Dish, NAMA Scholarship benefactor—**Curry**
18 "Clingman's Dome," aka—**Kuwohi**
19 morels not fire-triggered—**naturals**
20 K2CO3 or our 2025 Hill—**Potash**
21 Cerberville's and Bad Bunny's roots—**Puerto Rican**
32 rough shot or famous truffle-pup—**Rye**
33 presumable *Mycocosmic* cover genus—**Amanita**
34 nonpuzzle-solving palate—**epicurean**
35 paradoxically edible but redlisted Florida genus—**Bresadolia**
36 this game needs a kickstart—**Shroomscape**
40 Eastern burn-morel *Pinus*—**strobus**
42 Rosenberger's big fuzzy dog—**Mel**
43 Florida county named for proud Indigenous survivors—**Seminole**
44 on IG with "Forager," *Gathered* author—**Chaotic**
46 time Brandt has prepared porcini—**umpteenth**
47 do you peel these?—**pores**
48 you couldn't lock in this New Yorker—**Cage**
49 makes cowards of us all—**conscience**

Down

- 2** earthtongues with little hairs—**Trichoglossum**
3 Lemmond advisor—**Smith**
5 with the goal of peace—**irenic**
6 Halloween-y genus—**Xylaria**
8 our kind of network—**mycelial**
9 IMA treasurer surname—**Sues**
10 2-named—**binomial**
12 pinecone jam, aka—**Mugolio**
14 *nuda* no longer in *Clitocybe*—**Collybia**
15 Hodge fell for mushrooms in—**France**
17 Class of "algal fungi," now obsolete—**Phycomycetes**
22 Be all Brandt's meals—**remembered**
23 Mingan is a protected Canadian—**archipelago**
24 *Geoglossum* is one genus of—**earthtongue**
25 Han says Wheeler alludes to this Mary—**Oliver**
26 even light, it can tip the Florida balance—**disturbance**
27 all truffles rely on animal—**dispersers**
28 Shel Drake's *Life*—**Entangled**
29 *Imaia* be thick—**pachyascus**
30 Dr. Walker's, to *Kingdom Fungi*—**Passport**
31 Lebeuf recognized this *Cordyceps*—**farinosa**
37 common black truffle with one state's name—**Oregon**
38 the donut fungus—**Rhizina**
39 McCalden hunts mushrooms and—**clams**
41 "black gum" or a Press—**Tupelo**
45 metal of McIlvaine innards—**iron**